



DREAMING OF A
WHITE CHRISTMAS

BY MARCO PIERRE WHITE

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL
CHESTER

A dark, textured background featuring festive ingredients: a slice of orange, a star anise, pine needles, and pine cones.

Festive Dinner

Enjoy a three course dinner in the festive surroundings of our restaurant.

29th November to 21st December Tuesday to Saturday

From 5.30pm

£30 per person

STARTERS

Cream of cauliflower soup, truffle oil (v)

English Charcuterie, celeriac remoulade, cornichons, toasted sourdough

Pan seared scallops and sauce vierge

Duck rillettes, cornichons, toasted sourdough

MAINS

Roast turkey, served with all the trimmings and roasting juices

Braised ox cheeks, pomme puree, baby onions, bacon, glazed carrots

Classic fish pie, buttered peas

Creamed polenta, grilled mushrooms, spinach and fresh herbs (v)

DESSERTS

Dark chocolate brownie, chocolate sauce, pistachio ice cream

Christmas pudding and brandy sauce (contains alcohol)

Bakewell tart, clotted cream

Selection of ice creams and sorbets

(V) Vegetarian

A dark, textured background featuring festive treats: gingerbread cookies, cinnamon sticks, and red berries.

Festive Afternoon Tea

Indulge in a slice of tradition in the most glamorous of surroundings. Why not treat your friend or loved one to our unique Afternoon Tea this festive season.

Monday to Sunday 12noon to 4pm

£19.95 per person

TRADITIONAL SANDWICH SELECTION

Roasted turkey and cranberry

Smoked salmon and cream cheese

Cucumber and cream cheese (v)

SELECTION OF PASTRIES

Chocolate orange blondie

Mini mince pies

Boozy fruit cake (contains alcohol)

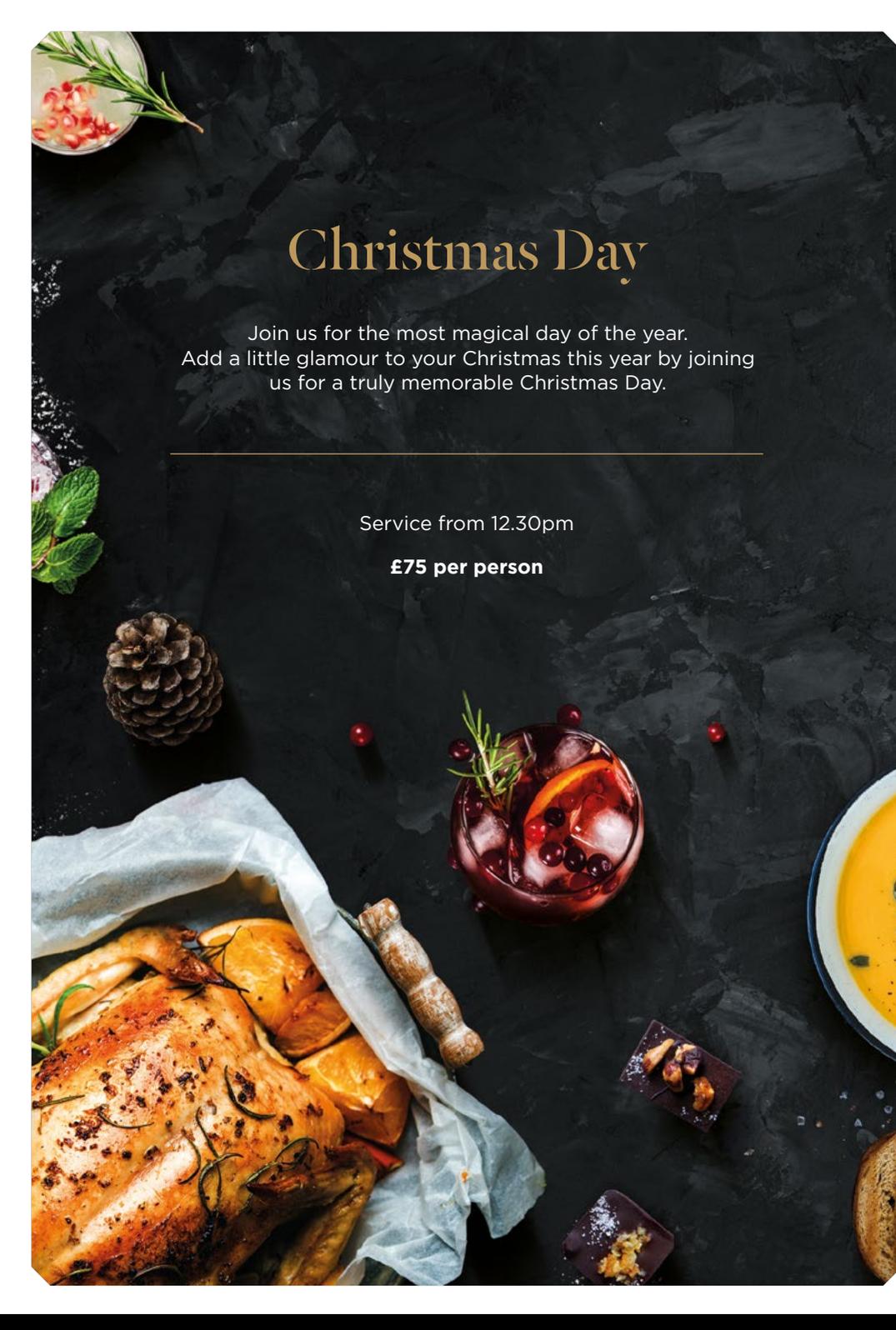
Chocolate truffles

FESTIVE SCONES

Scones, Tiptree jam and clotted cream

Served with a selection of teas and herbal infusions

(V) Vegetarian



Christmas Day

Join us for the most magical day of the year.
Add a little glamour to your Christmas this year by joining
us for a truly memorable Christmas Day.

Service from 12.30pm

£75 per person

Menu

STARTERS

Roasted butternut squash soup, pumpkin seeds and truffle oil (v)

Beetroot carpaccio whipped goats' cheese, caramelised figs,
toasted walnuts and fine herbs (v)

Chicken liver parfait, sweet onion chutney, toasted brioche

Smoked prawns and salmon tian, sauce vierge and croute olive oil

MAINS

Roast Turkey, chipolata sausage wrapped in bacon, sage and onion stuffing,
roast potatoes, root vegetables, sprouts and gravy

Roast sirloin of beef, Yorkshire pudding, root vegetables, roast potatoes,
creamed horseradish and red wine gravy

Creamy polenta, wild mushrooms, wilted spinach and vegetarian gravy (v)

Grilled salmon fillet, pea and lemon risotto lemon olive oil

DESSERTS

Traditional Christmas pudding, rum raisin ice cream and brandy sauce

Bakewell tart, clotted cream

Dark chocolate brownie, pistachio tuiles ice cream and chocolate sauce

Selection of continental cheese

(V) Vegetarian



New Year's Eve

Welcome the New Year in style at
our exclusive event.

Service from 7.30pm

£59 per person

Menu

TRIO OF AMUSE-BOUCHE

STARTERS

Confit chicken, pistachio and Parma ham terrine,
spiced apricot chutney, herb focaccia

Smoked salmon cannelloni, whipped dill crème fraîche, sauce vierge, melba toast

Goats' cheese mousse, candied walnuts, rainbow beets,
croute and manuka honey dressing (v)

PALETTE CLEANSER

Sloe-berry gin and heritage apple granita

MAINS

Fillet mignon, peppercorn sauce, triple cut chips, confit tomato, seasonal vegetables

Fillet of cod, bouillabaisse, seared scallops, salt cod brandade, braised spinach

Butternut and feta Wellington, chestnuts and onion stuffing, crispy kale,
pimiento emulsion (v)

DESSERTS

Chocolate delice, hazelnut brittle and mocha ice cream

Tropical fruit tartlet, with passion fruit coulis coconut ice cream

Selection of British cheeses, with grapes, quince jelly, crackers and celery

TO FINISH

Coffee and petit fours

(V) Vegetarian

Booking Details

All parties must pay a deposit of £15 per person upon their booking. Christmas Day and New Year's Eve bookings must be paid in full 2 weeks before your event date. All monies taken are pre-paid and non-refundable. Your booking will be on a provisional basis and will only become confirmed and definite on receipt of full payment.



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MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

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